# **CSM Ingredients**

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### **JELFIX SPRAY NEUTRAL JS1000 13 BIB**

### **MATERIAL CODES**

Article number 10154186 CSM article number

Others

EAN code 8711495275218 ITF 14 code 18436039271972 CN code (EU) 2106909849

### NAME OF THE FOOD

Name of the food: Neutral spray

#### PRODUCT DESCRIPTION

Ready to use glazing with a neutral taste, especially suitable for sprayingmachines

### **GENERAL INFORMATION**

Country of origin: The Netherlands

Physical condition: Viscous

### **USER INSTRUCTION**

General advice

Put directly from packaging into sprayingmachine. Heat up untill 80 - 85° C. and apply on pastry.

### **SENSORIAL INFORMATION**

Taste: Neutral Odour: Neutral Structure: Liquid Colour: Transparent

### **INGREDIENT DECLARATION**

Water; Sugar; Glucose syrup; Gelling agent: Pectins, Locust bean gum; Acidity regulator: Citric acid, Potassium citrates; Preservative: Potassium sorbate; Firming agent: Calcium chloride; Natural citrus flavouring.

### **NUTRITIONAL INFORMATION**

Per 100 grams product		
Energy:	717 kJ	(169 kcal)
Fat:	0,0 g	
of which saturated fatty acids:	0,0 g	
of which mono unsaturated fatty acids:	0,0 g	
of which poly unsaturated fatty acids:	0,0 g	
Carbohydrate:	41,7 g	
of which sugars:	33,1 g	
Fibre:	0,8 g	
Protein:	0,0 g	
Salt (Na x 2.5):	0,0783 g	

### ADDITIONAL NUTRITIONAL INFORMATION

Per 100 grams product		
Fats of which trans unsaturated fatty acids:	0,0 g	
Fats of which animal derived trans fatty acids:	0,0 g	
Fats of which non-animal derived trans fatty acids:	0,0 g	
Salt (NaCl):	3,1 mg	
Minerals - Sodium:	31,3 mg	
Water:	57,2 g	

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### **ALLERGENS INFORMATION**

Allergen	Present					
	product	production line	factory			
Legal allergens (according to Regulation (EU) No 1169/2011)						
Cereals containing gluten and products thereof	No	No	Yes			
Wheat	No	No	Yes			
Rye	No	No	No			
Barley	No	No	Yes			
Oat	No	No	No			
Spelt	No	No	No			
Khorasan wheat	No	No	No			
Crustaceans and products thereof	No	No	No			
Eggs and products thereof	No	Yes	Yes			
Fish and products thereof	No	No	No			
Peanuts and products thereof	No	No	No			
Soybeans and products thereof	No	Yes	Yes			
Milk and products thereof (including lactose)	No	Yes	Yes			
Nuts and products thereof	No	No	No			
Almonds	No	No	No			
Hazelnuts	No	No	No			
Walnuts	No	No	No			
Cashew	No	No	No			
Pecan nuts	No	No	No			
Brazil nuts	No	No	No			
Pistachio nuts	No	No	No			
Macadamia/Queensland nuts	No	No	No			
Celery and products thereof	No	No	No			
Mustard and products thereof	No	No	No			
Sesame and products thereof	No	No	No			
Sulphur dioxide and sulphites at concentrations > 10 mg/kg or > 10 mg/l	2 PPM *	No	Yes			
Lupine and products thereof	No	No	No			
Molluscs and products thereof	No	No	No			
* According Regulation (EU) No 1169/2011, sulphur dioxide and sulphites only at concentration of more t	han 10 mg/kg or 10 mg/liter expresse	ed as SO2 need to be labelled.				

#### "May contain" allergens

May contain traces of: -.

Based on the factory's risk analysis and risk management the presence by cross contaminations of some allergens in the production line is avoided. Therefore the allergens summed up in the 'may contain' clause are the only relevant allergens for the risk on 'cross contamination'.

### **GMO INFORMATION**

This product does not contain ingredients that require labelling according to regulation (EU) 1829/2003 and regulation (EU) 1830/2003.

### **DIET INFORMATION**

 Suitable for (lacto ovo) vegetarians:
 Yes
 Suitable for coeliac diet:
 Yes

 Suitable for lacto vegetarians:
 Yes
 Suitable for persons with lactose intolerance:
 Yes

 Suitable for ovo vegetarians:
 Yes
 Suitable for persons with cow's milk protein allergy:
 Yes

 Suitable for vegans:
 Yes

"Vegan" is based on carefully selected ingredients and takes into account best manufacturing practices to minimize the risk of cross-contamination.

### **CHEMICAL INFORMATION**

	Target	Interval	Typical value	Method / Remarks
pH				
pH:	3,4	3,3 - 3,7		pH meter

### PHYSICAL INFORMATION

	Target	Interval	Typical value	Method / Remarks		
Rheology						
Others						
Viscosity: 20 °C:	14	9 - 19		Posthumus		
Others						
Brix:	42,5 deg	39,5 - 45,5 deg		Refractometer 20 °C		

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MICDO	BIOLOCIC	AL INIEC	DMATION
MICKO	DIULUGIU	AL INFU	DRMATION

	UOM	M	m	n	c: > m	Method / Remarks
Total viable count:	/ g	1 000				
Enterobacteriaceae:	/ g	10				
Moulds:	/ g	100				
Yeasts:	/ g	100				
Salmonella:	/ 25 g	Absent				

### SHELF LIFE AND LOGISTICAL INFORMATION

Storage conditions	
Shelf life after production:	365 Days
Storage temperature:	5 - 20 °C
Storage advice:	Keep packaging closed during storage., After opening, limited shelf life, Store the opened packaging cool and dry, consume quickly.
Transport conditions	
Remarks:	Ambient

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PACKAGING INF	ORMATION				
Distribution unit					
Weight net:	13 kg	Weight gross:	13,422 kg	Number of pieces:	1 PC
Pallet	<u> </u>		· •		
Pallet type:	Euro pallet				
DU's per layer:	20 PC	Layers:	3 PC	DU's per pallet:	60 PC
Weight net:	780 kg	Weight gross:	830 kg	Total pallet height:	109,2 cm
Primary packaging					
Description:	Bag		Material:	LLDPE, EVOH	
Quantity:	1,0000 PC				
Colour:	Transparent				
Width:	420 mm				
Height:	520 mm				
Coding					
<b>6</b> (1) 1		Expiry date:	DDMMYY	Lot code:	SAP batch code
Other codes:	HH:MM, Box number				
Secondary packaging	<u> </u>		Matarial		
Description: Quantity:	Box 1,0000 PC		Material:	Corrugated board	
Weight:	297 g				
Colour:	White				
Length (outside):	232 mm				
Width (outside):	192 mm				
Height (outside):	314 mm				
Description:	Label		Material:	Paper	
Quantity:	1,0000 PC			. 4501	
Weight:	3,672 g				
Colour:	White				
Width:	170 mm				
Height:	240 mm				
Coding					
		Expiry date:	DDMMYY	Lot code:	SAP batch code
Name:	Yes	Supplier:	Yes	Material code:	Yes
Other codes:	EAN 128				
Tertiary packaging					
Description:	Pallet		Material:	Wood	
Quantity: Weight:	1,0000 PC				
Length:	25.000 g 1.200 mm				
Width:	800 mm				
Height:	150 mm				
Description:	Stretchwrap		Material:	LDPE	
Quantity:	1,0200 KG		material.	251 2	
Colour:	Transparent				
Width:	500 mm				
Description:	Sheet		Material:	LDPE	
Quantity:	1,0000 PC				
Weight:	51,1 g				
Length:	1.400 mm				
Width:	1.500 mm				
Description:	Sheet		Material:	Corrugated board	
Quantity:	3,0000 PC				
Weight:	463 g				
Surface:	0,94 m2				
Colour: Length:	Brown 1.190 mm				
Width:	790 mm				
			Motorial	Danar	
Description: Quantity:	Label 2,0000 PC		Material:	Paper	
Weight:	2,0000 PC 2,18 g				
Width:	148 mm				
Height:	210 mm				
i .					
Coding					
Coding		Expiry date:	DDMMYYYY	Lot code:	Batch number
Coding Name:	Yes	Expiry date: Supplier:	DDMMYYYY Yes	Lot code: Material code:	Batch number Yes
_	Yes Yes				
Name:					

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### **FOOD SAFETY / HACCP**

	Present			Remarks
Sieves:	Yes	Mesh:	0,6 mm	
Metal detection:	No			
Ferrous:		Ø control device:		
Non-ferrous:		Ø control device:		
Stainless steel:		Ø control device:		
Visual inspection:	No			

### **LEGAL INFORMATION**

International ingredient numbering					
Туре	Number	Remarks			
CN code (EU) 2106909849					
All products are conform to	All products are conform to the European and National food legislation.				

### **STATEMENT**

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Change:	Formulation